

Tropical White Sangria



A "Taste of the Islands" in your backyard

Serves 8

1c water	12 large strawberries, green tops removed	2 bottles fruity white wine
1c sugar		1/2c Grand Marnier
2 mangos, peeled, pitted, cut into large chunks	4 nectarines, sliced	8 sprigs mint, for garnish
4 limes, sliced	4 oranges, sliced, reserve 8 slices for garnish	

Make a simple syrup by placing water and sugar in saucepan and bring to boil. Reduce heat to medium and cook, stirring occasionally until sugar is completely dissolved. Remove from heat and cool completely.

Place mangos, limes, strawberries, nectarines and orange slices (reserving 8 for garnish) in large glass bowl or large glass pitcher. Add white wine, Grand Marnier and cooled simple syrup. Mix gently. Refrigerate at least 2 hours.

When ready to serve, use tongs to remove fruit from bowl and place in wine glasses. Top with wine mixture and garnish with reserved orange slice and a sprig of mint.

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